



How To: Natural Extracts

Honeyberry's natural extracts are concentrated, versatile, and easy to use. This guide shows suggested uses and starting quantities to help you get great results, whether you're flavouring bakes, drinks, or sweet treats.

**TIP: START SMALL! THESE ARE JUST OUR SUGGESTIONS;
ADD MORE OR LESS TO SUIT YOUR TASTE**

Almond Extracts



For baking (cakes, biscuits, icing): Use 3-5 drops per 100g



For drinks (milkshakes, cocktails):
Use 2-4 drops per 100ml.

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Chocolate Extract



For baking (batter, brownies, icing): Use 4-6 drops per 100g



For drinks (milk, shakes, cocktails):
Use 3-5 drops per 100ml.

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Coffee Extract



For baking (cakes, tiramisu): Use 3-5 drops per 100g.



For drinks (liqueurs, milkshakes): Use 2-4 drops per 100ml.

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Lemon Extract



For baking (sponges, curd, glaze): Use 3-6 drops per 100g.



For drinks (tea, cocktails): Use 2-4 drops per 100ml.

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Lime Extract



For baking (cupcakes, frosting, curds): Use 3-6 drops per 100g.



For drinks (cocktails, soda, syrups): Use 2-4 drops per 100ml.

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Madagascan Vanilla Extract



For baking (cakes, buttercream):
Use 4-6 drops per 100g.



For drinks (coffee, hot chocolate):
Use 3-5 drops per 100ml.

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Orange Extract



For baking (sponges, biscuits, icing): Use 3-6 drops per 100g.



For drinks (tea, cocktails, soda):
Use 2-4 drops per 100ml.

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Peppermint Extract



For baking (cookies, chocolates, icing): Use 2-4 drops per 100g.



For drinks (coffee, mocktails): Use 1-3 drops per 100ml.

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Rose Extract



For baking (Sponge, cream):
Use 1-3 drops per 100g.



For drinks (Cocktails, lemonade):
Use 1-2 drops per 100ml.

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Vanilla Extract



For baking (Pastries, custards):
Use 4-6 drops per 100g.



For drinks (coffee, shakes, syrups):
Use 3-5 drops per 100ml.

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